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MESSAGE:

This is an unofficial submission of a draft set of claims for urgent review by Examiner Kelly Mahafkey, prior to the interview June 27, 2006. This draft is not to be inserted into the file of this case. A formal response will be filed at a later time.

Respectfully submitted,

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IN THE CLAIMS

Cancel claims 1-23.

24. (New) A tomato composition obtained from tomato juice or tomato passatas having the following composition in percentage by weight:

-dry residue 5.5 - 20%,

-water 94.5-80%,

100% being the sum of the two components,

wherein the amount of water-insoluble solids and water-soluble solids in the dry residue range in percentage by weight as follows:

-water-insoluble solids from 18% to 70%,

-water-soluble solids from 82% to 30%.

25. (New) A tomato composition according to claim 24, wherein the amount of water-insoluble solids and water-soluble solids in the dry residue ranges in percentage by weight as follows:

-water-insoluble solids from 20% to 50%,

-water-soluble solids from 80% to 50%.

26. (New) A tomato composition according to claim 25, wherein the amount of water-insoluble solids and water-soluble solids in the dry residue ranges in percentage by weight as follows:

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-water-insoluble solids from 30% to 50%,

-water-soluble solids from 70% to 50%.

27. (New) Compositions comprising the tomato compositions of claim 24, 25 or 26 in admixture with animal and/or vegetable fats, which are solid at room temperature.

28. (New) Compositions according to claim 27, wherein said animal and/or vegetable fats comprise butter or margarine.

29. (New) Compositions according to claim 27, wherein said animal and/or vegetable fats are liquid at room temperature.

30. (New) Compositions according to claim 29, wherein said animal and/or vegetable fats comprise olive oil.

31. (New) Compositions according to claim 27, wherein said animal and/or vegetable fats comprise soft, hard or grated cheese.

32. (New) Compositions according to claim 27, wherein the tomato compositions of claim 24, 25 or 26 have a water-insoluble solid content in the dry residue in the following ranges as percentages by weight:

-water-insoluble solids from 30% to 70%,

-water-soluble solids from 70% to 30%.

33. (New) Compositions according to claim 27, wherein the tomato compositions of claim 24, 25 or 26 have a water-insoluble solid content in the dry residue in the following ranges as percentages by weight:

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- water-insoluble solids from 35% to 70%,
- water-soluble solids from 65% to 30%.

34. (New) Compositions according to claim 31, wherein the amount of fats and/or oil in the composition ranges from 10% to 25% by weight based on the weight of the starting tomato composition, the amount of soft cheese ranges from 50% to 300% by weight and the amount of hard and/or grated cheese ranges from 10% to 25% by weight.
35. (New) A method of saucing food which comprises mixing the tomato composition of Claim 24 with said food.
36. (New) The method of claim 35, wherein said food is pasta, meat, fish or vegetables.
37. (New) A ready-to-use sauce for food comprising the tomato composition of claim 24.
38. (New) A ready-to-use sauce for food comprising the tomato composition of claim 27.
39. (New) Food comprising the tomato composition of claim 24.
40. (New) Food comprising the tomato composition of claim 27.

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